SMASH IPA

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **45**
- SRM **4.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5.5 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **18.2 liter(s)**

Steps

- Temp **66 C**, Time **60 min**

Mash step by step

- Heat up **15.4 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **0.6 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.8 kg *(100%)*	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	15 g	55 min	11.1 %
Boil	Simcoe	25 g	5 min	11.1 %
Aroma (end of boil)	Simcoe	20 g	0 min	11.1 %
Dry Hop	Simcoe	60 g	3 day(s)	11.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	11.5 g	Fermentis

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.